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Colorado Farmer's Market Pasta Salad

Regina Cowles, Boulder, CO

Servings: 4

Ingredients:

Pasta:

1-pound (16 ounces) shell, elbow, or campanelle pasta

Vinaigrette:

1/4-cup red wine vinegar

1 Tablespoon lemon zest

1 teaspoon Dijon or spicy mustard

1/2-cup (plus 1 Tablespoon) extra virgin olive oil Sea salt and freshly ground black pepper to taste

Salad:

1-1/2 cups fresh mixed greens

1 cup carrots, thinly sliced

3 cups cherry tomatoes

1/3-cup thinly sliced cucumber

1 cup crumbled goat cheese

Instructions:

BRING a large pot of water to a boil.

COOK pasta 30 seconds less than package directions suggest.

DRAIN well and spread on a baking sheet to cool.

TOSS pasta with 1 Tablespoon olive oil. Set aside.

COMBINE lemon zest, vinegar and mustard in a small bowl. Whisk vigorously while gradually adding remaining olive oil. Mix well.

ADD sea salt and fresh ground pepper to taste.

COMBINE salad vegetables and cooled pasta in a large bowl. Mix well.

TOP with crumbled goat cheese.

REFRIGERATE for at least 2 hours before serving.

Wine Pairing: Colorado Fumé Blanc

Nutrition Analysis provided by On The Menu, LLC, www.on-the-menu.net.

Colorado Farmer's Market Pasta Salad (140 gram serving, about ½ cup): 330 calories, 17 grams fat, 5 grams saturated fat, 0 grams *trans* fat, 15 mg cholesterol, 34 grams carbohydrates, 2 grams fiber, 3 grams sugar, 10 grams protein and 115 mg sodium